

PAT-NO: JP02004283031A  
DOCUMENT-IDENTIFIER: JP 2004283031 A  
TITLE: RICE QUALITY-IMPROVING OIL AND FAT COMPOSITION  
PUBN-DATE: October 14, 2004

## INVENTOR-INFORMATION:

NAME	COUNTRY
KAJISHIMA, FUMIKO	N/A
ONO, SHINYA	N/A

## ASSIGNEE-INFORMATION:

NAME	COUNTRY
NOF CORP	N/A

APPL-NO: JP2003076699

APPL-DATE: March 20, 2003

INT-CL (IPC): A23L001/10

## ABSTRACT:

PROBLEM TO BE SOLVED: To provide a rice quality-improving oil and fat composition having good dispersibility in cooking water, improved in peeling properties from a cooking pot and loosening properties of rice grains from each other after cooked; and to provide cooked rice utilizing the composition.

SOLUTION: The rice quality-improving oil and fat composition comprises the followings: (A) liquid oil at 87.0-98.85 wt.%; (B) extremely hydrogenated oil at 0.05-3 wt.%; (C) lecithin at 0.3-3 wt.%; (D) diglycerol mono fatty acid ester at 0.5-1 wt.%; (E) decaglycerin penta fatty acid ester at 0.15-0.45 wt.%; and (F) hexaglycerin condensation ricinoleic acid ester at 0.15-0.45 wt.%. The

cooked rice is obtained by formulating 100 wt.% of raw material rice for the cooked rice with 0.2-5 wt.% of the rice quality-improving oil and fat composition, and cooking the mixture rice.

COPYRIGHT: (C)2005,JPO&NCIPI